

## Ultra-Rich Flourless Chocolate Cake

ウルトラ・リッチ小麦粉なしのチョコケーキ

Enjoy! Jackie Allen's recipe.

### Ingredients:

10 ounces bittersweet or semisweet high-quality cacao chocolate morsels  
1 cup unsalted butter  
1/4 cup water  
1/4-1/2 teaspoon of pure instant coffee (mocha coffee adds more flavor)  
1/3 cup sugar  
9 large eggs  
Powder sugar or sweet whipped cream for topping



### Directions:

1. Preheat oven/convection oven 325 degrees
2. Grease a 9 inch round pan/springform or cheese cake pan and line with parchment paper. Lightly grease paper
3. In a large sauce pan over medium to high heat, place butter and allow to melt
4. Then add your rich yummy chocolate, stir until smooth
5. Add water and coffee granules. Stir frequently until smooth and creamy
6. Next add sugar, keep stirring in a slow smooth rhythm.
7. Remove from heat, allow to cool.
8. Beat your fresh eggs in a large mixing bowl for 5-6 minutes or until the volume doubles in size.
9. Fold about 1/3 of the beaten eggs into the chocolate mixture, mix well.
10. Add another 1/3 egg mixture, fold and mix. Once well-blended add remaining mixture.
11. Pour creamy batter into prepared pan.
12. Bake for 33-35 minutes or until cake has risen and edges start to get firm.

Note: center will appear to still move a little, (it may look a little under-baked, but that's OK, it's supposed to be that way).

13. Cool completely in pan, then transfer to refrigerator for 3-4 hours or overnight.
14. To serve, remove side of pan by running a knife around the edge of the cake.

Invert cake on a sheet of parchment paper or serving platter. Peel off parchment paper liner.

Cut with a sharp thin blade knife. Dust with powdered sugar or serve with a dollop of sweet whipped cream.

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